

What is Claimed:

- 1 1. A process for manufacturing a soup, comprising the steps of:
2 forming an admixture of dry ingredients and a physically-modified, plant-
3 derived starch, the starch being able to withstand temperatures of 260° F;
4 adding one or more liquid ingredients to the admixture to form a powder
5 slurry;
6 heating the powder slurry at a sufficient temperature for a sufficient time
7 to allow swelling of the starch to form a swelled soup base; and
8 adding bulky ingredients to the swelled soup base to form a bulk soup.
- 1 2. The process of claim 1, further comprising sterilizing the bulk soup to
2 form shelf-stable soup.
- 1 3. The process of claim 1, wherein the heating the powder slurry step is
2 performed for about 15 minutes at about 92° C, and a 5% heated slurry of the starch has
3 the viscosity of 250-500 BU at 92° C and 425-625 BU at 92° C after 15 minutes.
- 1 4. The process of claim 1, wherein the starch is made from organically-
2 grown corn or maize.
- 1 5. The process of claim 1, wherein the swelled soup base has a viscosity
2 of about 10 cm to about 23 cm.
- 1 6. The process of claim 1, further comprising, prior to the adding step, the
2 step of precooking the bulky ingredients.
- 1 7. The process of claim 1, further comprising the steps of filling
2 containers with the bulk soup and sterilizing by retorting the containers.
- 1 8. The process of claim 1, wherein the swelled soup base is made by
2 heating the slurry to between about 160°F and about 200°F.
- 1 9. The process of claim 8, wherein the swelled soup base is heated for
2 about twenty minutes.
- 1 10. The process of claim 7, further comprising, prior to the filling step,
2 the step of preheating the bulk soup to about 160° F.

1 11. The process of claim 1 wherein the liquid ingredients are selected
2 from the group consisting of water, broth, juice, liquid dairy products, and vegetable
3 purees.

1 12. A process for filling a plurality of containers with a homogeneous
2 mixture of soup, comprising:

3 forming a slurry of a physically modified starch and a liquid;

4 heating the slurry at a sufficient temperature for a sufficient time to allow
5 substantial swelling of the starch to form a swelled base;

6 filling containers with the swelled base; and

7 sterilizing the swelled base in the containers.

1 13. The process of claim 12, further comprising, prior to the filling step,
2 the steps of adding bulky ingredients to the swelled base and mixing to form a generally
3 homogeneous bulk soup.

1 14. The process of claim 13, further comprising, prior to the adding step,
2 the step of precooking the bulky ingredients.

1 15. The process of claim 14, wherein the bulky ingredients are selected
2 from the group consisting of vegetables, legumes, barley, bulgur wheat, fruits, beans,
3 pasta, and rice.

1 16. The process of claim 12, wherein the slurry is heated to between about
2 160° F and about 200° F.

1 17. The process of claim 16, wherein the slurry is heated for between
2 about 15 and about 30 minutes.

1 18. The process of claim 12, wherein the slurry is heated for about twenty
2 minutes.

1 19. The process of claim 12, wherein the slurry is heated to about 195°F
2 for about twenty minutes.

1 20. The process of claim 13, further comprising, prior to the filling step,
2 the step of heating the bulk soup to about 160°F.

1 21. A process for making organic soup, comprising:
2 making a slurry from a physically modified plant-derived starch and a
3 liquid;
4 heating the slurry at a sufficient temperature and for a sufficient time to
5 form a swelled soup base;
6 mixing precooked bulky organic ingredients with the swelled soup base to
7 form bulk soup; and
8 sterilizing the bulk soup.

1 22. The process of claim 21, wherein the slurry is heated to between about
2 160°F and about 200°F.

1 23. The process of claim 22, wherein the slurry is heated to about 195°F.

1 24. The process of claim 21, wherein the slurry is heated for about twenty
2 minutes.

1 25. The process of claim 21, further comprising, prior to the sterilizing
2 step, the steps of preheating the bulk soup and filling glass containers with the preheated
3 bulk soup.

1 26. A soup product made according to the process comprising the steps
2 of:

3 forming a slurry of a physically modified starch and a liquid;

4 heating the slurry at a sufficient temperature for a sufficient time to allow
5 substantial swelling of the starch to occur, to form a swelled base;

6 filling containers with the swelled base; and

7 sterilizing the swelled base in the containers to form a soup product.

1 27. A soup product made according to the process comprising the steps
2 of:

3 making a slurry from a physically modified plant-derived starch and a
4 liquid;
5 heating the slurry at a sufficient temperature and for a sufficient time to
6 form a swelled soup base;
7 mixing precooked bulky organic ingredients with the swelled soup base to
8 form bulk soup; and
9 sterilizing the bulk soup to form a soup product.

1 28. A soup composition comprising:
2 from about 0.2% to about 4% by weight of a physically modified plant-
3 derived starch;
4 a liquid component of about 40% to about 60% by weight; and
5 about 5% to about 50% bulky ingredients, the bulky ingredients being
6 suspended in a generally homogeneous composition, wherein the bulky ingredients do
7 not phase separate and do not settle in the generally homogenous composition for a
8 predetermined period of time.

1 29. The soup composition of claim 28, wherein the soup composition is
2 contained in a transparent container and preserved by sterilization for the predetermined
3 period of time.

1 30. The soup composition of claim 28, wherein the starch is made from
2 organically-grown corn or maize.

1 31. The soup composition of claim 28, wherein the bulky ingredients are
2 selected from the group consisting of organic vegetables, legumes, bulgur wheat, barley,
3 fruits, rice, and pasta.

1 32. The soup composition of claim 28, wherein the soup composition is
2 organic.